

LIST OF PATENTS AND OTHER ITEMS FOR APPLICANT'S INFORMATION DISCLOSURE STATEMENT

(Use several sheets if necessary)

ATTY. DOCKET NO.
211/032SERIAL NO.
08/418,641APPLICANT:
Kalyana Sundram et al.FILING DATE:
April 7, 1995

GROUP:

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U.S. PATENT DOCUMENTS

EXAMINER INITIAL		DOCUMENT NUMBER	DATE	NAME	CLASS	SUB CLASS	FILING DATE
CP		AA 5 3 8 2 4 4 2	01/17/95	Perlman and Hayes			

FOREIGN PATENT DOCUMENTS

EXAMINER INITIAL		DOCUMENT NUMBER	DATE	COUNTRY	CLASS	TRANSLATION	
						SUB CLASS	YES NO

OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, Etc.)

CP ✓ AB ✓	Agriculture Handbook No. 8-4, U.S.D.A. Science and Education Administration, <u>Composition of Foods: Fats and Oils</u>
AC ✓	Berry et al., "Physicochemical characteristics of palm olein and soybean oil blends," <u>Palm Oil Technol.</u> Eighties, Rep. Proc. Int. Conf. pp. 483-498 (1981) (pub. 1983)
AD ✓	Charnock et al., "Dietary modulation of lipid metabolism and mechanical performance of the heart," <u>3rd Int. Symp. on Lipid Metabolism in the Normal and Ischemic Heart</u> (September 9-10, 1991)
AE ✓	Choi et al., "Effect of dietary n-3 polyunsaturated fatty acids on cholesterol synthesis and degradation in rats of different ages," <u>Lipids</u> 24(1):45-50 (1989)
AF ✓	Demacker et al., "Increased Removal of remnants of triglyceride-rich lipoproteins on a diet rich in polyunsaturated fatty acids," <u>European J. of Clin. Invest.</u> 21:197-203 (1991)
AG ✓	Grundy and Denke, "Dietary Influences on serum lipids and lipoproteins," <u>J. Lipid Research</u> 31:1149-1172 (1990)
AH ✓	Grundy, "Comparison of Monounsaturated Fatty Acids and Carbohydrates for Lowering Plasma Cholesterol," <u>N. Eng. J. Med.</u> 314:745-748 (1986)
AI ✓	Grundy et al., "Influence of stearic acid on cholesterol metabolism relative to other long-chain fatty acids ^{1,3} ," <u>American J. Clin. Nutr.</u> 60(suppl.):986S-990S (1994)
AJ ✓	Fujikawa, "Manufacture of Salad Oil," <u>Ipn. Kokai Tokkyo Koho</u> IP 61,293,389 [86,293,389] (Dec. 24, 1986)
AK ✓	Haga, "Manufacture of edible Oils," <u>Ipn. Kokai Tokkyo Koho</u> IP '61,296,096 [86,296,096] (December 26, 1986)
AL ✓	Han et al., "Effect of palm oil blending on the thermal and oxidative stability of soybean oil," <u>Han'guk Sikp'um Kwahakhoechi</u> 23(4):465-70 (1991)
AM ✓	Hayes et al., "Dietary saturated fatty acids (12:0, 14:0, 16:0) differ in their impact on plasma cholesterol and lipoproteins in nonhuman primates ^{1,4} ," <u>Am. J. Clin. Nutr.</u> 53:491-498 (1991)
AN ✓	Hayes and Kholsa, "Dietary fatty acid thresholds and cholesterolemia," <u>FASEB</u> 6:2600-2607 (1992)
AO ✓	Hegsted et al., "Quantitative Effects on Dietary Fat on Serum Cholesterol in Man," <u>Amer. J. of Clin. Nutr.</u> 17:281-295 (1965)
AP ✓	Hegsted et al., "Dietary fat and serum lipids: an evaluation of the experimental data ^{1,4} ," <u>Amm. J. of Clin. Nutr.</u> 57:875-883 (1993)
AQ ✓	Heyden, "Polyunsaturated and Monounsaturated Fatty Acids in the Diet Prevent Coronary Heart Disease via Cholesterol Reduction," <u>Ann. Nutr. Metab.</u> 38:117-122 (1994)

EXAMINER: Carolyn Pader

DATE CONSIDERED:

3-11-96

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<i>CJ</i>	AR✓	Jacobs et al., "Variability in Individual Serum Cholesterol Response to Change in Diet," <u>Arteriosclerosis</u> , 3:349-356 (1983)
	AS✓	Kajimoto et al., "Influence of blend ratio of vegetable oils on their thermal oxidation and decomposition of tocopherol," <u>Nippon Eijo, Shokuryo Gakkaishi</u> 44(6):499-505 (1991)
	AT✓	Katan et al., "Effects of fats and fatty acids on blood lipids in humans: an overview-4," <u>Am. J. Clin. Nutr.</u> 60(suppl):1017S-1022S (1994)
	AU✓	Khosla and Hayes, "Dietary fat saturation in rhesus monkeys affects LDL concentrations by modulating the independent production of LDL apolipoprotein B," <u>Biochem. Biophys. Acta</u> 1083:46-56 (1991)
	AV✓	Khosla and Hayes, "Comparison between the effects of dietary saturated (16:0), monounsaturated (18:1), and polyunsaturated (18:2) fatty acids on plasma lipoprotein metabolism in cebus and rhesus monkeys fed cholesterol-free diets," <u>Am. J. Clin. Nutr.</u> 55:51-62 (1992)
	AW✓	Kifli et al., "Physical properties of interesterified palm oil/palm oil fractions with other vegetable oils," <u>Palm Oil. Prod. Technol. Eighties, Rep. Proc. Int. Conf.</u> pp. 303-314 (1981) (published 1983)
	AX✓	Kim, "Relationship between the triacylglycerol composition and foaming of mixed coconut oil under deep-fat frying," <u>Agric. Biol. Chem.</u> 52(3):693-699 (1988)
	AY✓	Lim et al., "Oxidative stability of Malaysian palm oil and its blends," <u>Yukagaku</u> 39(12):1045-1049 (1990)
	AZ✓	Litherland et al., "Preparation of chocolate fats by wet fractionation of soya oil," <u>Abst. of EP 428,200 May 22, 1991, GB 89/25,943 (Nov. 16, 1989)</u>
	BA✓	Majumdar et al., "Vanaspatti and margarine fat base from palm oil and palm stearin by corandomization with cottonseed oil," <u>J. Oil Techol. Assoc. India</u> 18(2):37-38 (1986)
	BB✓	Mensink and Katan, "Effect of Dietary Fatty Acids on Serum Lipids and Lipoproteins," <u>Arteriosclerosis and Thrombosis</u> 12:911-919 (1992)
	BC✓	Murakami et al., "Effect of processed oils and fats on cholesterol metabolism. IV. Effect of palm stearin and changes in its effect by blending with soybean oil and further randomizing," <u>Yukagaku</u> 41(3):196-202 (1992)
	BD✓	Murakami et al., "Effect of processed oils and fats on cholesterol metabolism. V. Effect of lard, its blend with palm olein and their randomized oil," <u>Yukagaku</u> 41(7):530-537 (1992)
	BE✓	Pronczuk et al., "Dietary myristic, palmitic, and linoleic acids modulate cholesterolemia in gerbils," <u>FASEB J.</u> 8:1191-1200 (1994)
	BF✓	Siguel and Maclure, "Relative Activity of Unsaturated Fatty Acid Metabolic Pathways in Humans," <u>Metabolism</u> 36:664-669 (1987)
	BG✓	Sundram et al., "Dietary palmitic acid results in lower serum cholesterol than does a lauric-myristic acid combination in normolipemic humans," <u>Am. J. Clin. Nutr.</u> 59:841-846 (1994)
	BH✓	Sundram et al., "Fat (Fatty Acid) Modulation of Metabolism (2549-2554) <u>FASEB J.</u> 9:A440 (1995) (Abstract)
	BI✓	Suzuki et al., "Fat and oil compositions for frying and spraying," <u>Jpn. Kokai Tokkyo Koho JP 01,262,754 [89,262,754] (Oct. 19, 1989)</u>
	BJ✓	Wai, "A critical review of the cholesterolaeamic effects of palm oil," <u>Food and Nutrition Bulletin</u> 15:112-123 (1994)
↓	BK✓	Willet and Sacks, "Chewing the Fat - How Much and What Kind," <u>N. Eng. J. of Med.</u> 324:121-123 (1991)

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